

**Department of Public Health and Social Services**  
**Division of Environmental Health**  
**Food Establishment Inspection Report**

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE	ESTABLISHMENT NAME
Regular		<input checked="" type="checkbox"/>	30	8 / 7 / 2019	UR MARKET
Follow-up				TIME IN	PERMIT HOLDER
Complaint	<input checked="" type="checkbox"/>		RATING	10:10 AM	JUDY INVESTMENT, INC.
Investigation			C	TIME OUT	
Other:				S:00 PM	
			SANITARY PERMIT NO.	LOCATION (Address)	
			190000978	LOT 25 TRACT 534 #111 CHALAN BALAKO MACHANAO, DEDEDO	
ESTABLISHMENT TYPE			AREA	TELEPHONE	No. of Risk Factor/Intervention Violations
Retail			2	722-6440	4
					RISK CATEGORY
					2
			No. of Repeat Risk Factor/Intervention Violations	0	

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Circle or mark "X" designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS
<b>Supervision</b>					
1	<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			6
<b>Employee Health</b>					
2	<input checked="" type="checkbox"/> OUT	Management awareness; policy present			6
3	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion			6
<b>Good Hygienic Practices</b>					
4	<input checked="" type="checkbox"/> OUT N/A N/O	Proper eating, tasting, drinking, betelnut, or tobacco use			6
5	<input checked="" type="checkbox"/> OUT N/A N/O	No discharge from eyes, nose, and mouth			6
<b>Preventing Contamination by Hands</b>					
6	<input checked="" type="checkbox"/> OUT N/A N/O	Hands clean and properly washed			6
7	<input checked="" type="checkbox"/> OUT N/A N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			6
8	<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			6
<b>Approved Source</b>					
9	<input checked="" type="checkbox"/> OUT	Food obtained from approved source			6
10	<input checked="" type="checkbox"/> OUT N/A N/O	Food received at proper temperature			6
11	<input checked="" type="checkbox"/> OUT	Food in good condition, safe, and unadulterated			6
12	<input checked="" type="checkbox"/> OUT N/A N/O	Required records available: shellstock tags, parasite destruction			6
<b>Protection from Contamination</b>					
13	<input checked="" type="checkbox"/> OUT N/A	Food separated and protected			6
14	<input checked="" type="checkbox"/> OUT N/A	Food contact surfaces: cleaned & sanitized			6
15	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			6
<b>Potentially Hazardous Food (TCS Food)</b>					
16	<input checked="" type="checkbox"/> IN OUT N/A N/O	Proper cooking time and temperatures			6
17	<input checked="" type="checkbox"/> IN OUT N/A N/O	Proper reheating procedures for hot holding			6
18	<input checked="" type="checkbox"/> IN OUT N/A N/O	Proper cooling time and temperature			6
19	<input checked="" type="checkbox"/> IN OUT N/A N/O	Proper hot holding temperatures			6
20	<input checked="" type="checkbox"/> IN OUT N/A N/O	Proper cold holding temperatures			6
21	<input checked="" type="checkbox"/> OUT N/A N/O	Proper date marking and disposition			6
<b>Consumer Advisory</b>					
22	<input checked="" type="checkbox"/> IN OUT N/A	Consumer Advisory provided for raw or undercooked foods			6
<b>Highly Susceptible Populations</b>					
23	<input checked="" type="checkbox"/> IN OUT N/A	Pasteurized Foods used; prohibited foods not offered			6
<b>Chemical</b>					
24	<input checked="" type="checkbox"/> OUT N/A	Food additives: approved and properly used			6
25	<input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored, used			6
<b>Conformance with Approved Procedures</b>					
26	<input checked="" type="checkbox"/> IN OUT N/A	Compliance with variance, specialized process, and HACCP plan			6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box. If numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS
<b>Safe Food and Water</b>					
27		Pasteurized eggs used where required			1
28		Water and Ice from approved source			2
29		Variance obtained for specialized processing methods			1
<b>Food Temperature Control</b>					
30		Proper cooling methods used, adequate equipment for temperature control			1
31		Plant food properly cooked for hot holding			1
32		Approved thawing methods used			1
33	<input checked="" type="checkbox"/>	Thermometer provided and accurate			1
<b>Food Identification</b>					
34		Food properly labeled; original container			1
<b>Prevention of Food Contamination</b>					
35		Insects, rodents, and animals not present			2
36	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage & display			1
37		Personal cleanliness			1
38	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			1
39		Washing fruits and vegetables			1
<b>Proper Use of Utensils</b>					
40		In-use utensils: properly stored			1
41		Utensils, equipment and linens: properly stored, dried, handled			1
42	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used			1
43		Gloves used properly			1
<b>Utensils, Equipment and Vending</b>					
44	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45		Warewashing facilities: installed, maintained, used, test strips			1
46		Nonfood-contact surfaces clean			1
<b>Physical Facilities</b>					
47		Hot & cold water available, adequate pressure			2
48		Plumbing installed; proper backflow devices			2
49		Sewage and wastewater properly disposed			2
50		Toilet facilities: properly constructed, supplied, & cleaned			2
51		Garbage/refuse properly disposed; facilities maintained			2
52	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean			1
53		Adequate ventilation and lighting: designated areas use			1
<b>Documents and Placards</b>					
54		Sanitary Permit, Health Certificates valid and posted			NA

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign) Joo Lo

DEH Inspector (Print and Sign) Derick Mitchell

TAMARA S. G. 2/2/20

Date: 8/7/2019

Follow-up (Mark one): YES NO

Follow-up Date 8/17/19

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ESTABLISHMENT NAME <b>UR MARKET</b>		LOCATION (Address) LOT 25 TRACT 534 #111 CHALAN BALAKO MACHANAO, DEDEDO	
INSPECTION DATE <b>8 / 7 / 2019</b>	SANITARY PERMIT NO. <b>190000978</b>	PERMIT HOLDER <b>JUDY INVESTMENT, INC.</b>	

**TEMPERATURE OBSERVATIONS**

Item/Location	Temperature (* F)	Item/Location	Temperature (* F)
chicken arroz caldo/chiller	57		
fried egg-pork adobo/chiller	51.5		
ham sandwich/chiller	47.5		
pork wrap/chiller	47.5		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A regular inspection was conducted on this day in regards to complaint No. (19-031A) employees selling meat with no chiller and handling raw meat with bare hands. Complaint was not observed at time of inspection. Previous inspection dated 6/20/2014 (0/A)	
	The following violations were observed:	
#6	Employees handling raw animal foods and moving on to other tasks without washing their hands. Employees entering the butcher room and attempting to work with exposed food before washing their hands. Employees shall wash their hands as often as needed to prevent contamination of food and equipment.	8/17/19
#8	Handwashing supplies stored above the three compartment sink in the produce room. All handwashing supplies shall be stored at designated handwashing stations to ensure employees are washing their hands in authorized locations.	8/17/19

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) <div style="display: flex; justify-content: space-between;"> <span><i>Joe Ko</i></span> <span>Date: <b>8/7/2019</b></span> </div>	
DEH Inspector (Print and Sign) <div style="display: flex; justify-content: space-between;"> <span><i>Derick A. Tellez</i></span> <span>Date: <b>8/7/2019</b></span> </div>	

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INSPECTION DATE 8 / 7 / 2019	SANITARY PERMIT NO. 190000978	PERMIT HOLDER JUDY INVESTMENT, INC.	

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
<p style="text-align: center;"><b>Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.</b></p>		
#14	Dark stains/discoloration throughout cutting boards.	
	All food contact surfaces shall be free of dark stains/ discoloration to prevent contamination of food and equipment.	8/17/19
#20	PHF/TCS foods such as chicken arroz caldo and fried egg-pork adobo are not being maintained at 41F and below for cold holding in the chiller unit.	8/17/19
	All PHF/TCS foods shall be maintained at 41F and below for cold holding to prevent the rapid growth of bacteria. All PHF/TCS items in the chiller not meeting cold holding requirements were discarded.	
	The following items were discarded:	
	(3) pork longanisa	
	(4) fried egg-pork adobo	
	(8) chicken arroz caldo	
	(5) chicken kelaguen	
	(2) meat lumpia	
	(4) pancit with meat	
	(4) chicken tocino	
	(4) pork wrap	
	(5) deli sandwiches	
#33	Metal stem-type food thermometers not provided.	8/17/19
	Metal stem-type food thermometers shall be provided to ensure food products are maintained at the proper temperature.	
#38	Wiping cloths not stored in sanitizer in between each use.	
	Wiping cloths shall be stored in sanitizer in between each use to prevent the spread of bacteria.	8/17/19
	Note: Sanitizing solutions for wiping cloths not provided in the establishment	

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Person in Charge (Print and Sign)

Date: 8/7/2019

DEH Inspector (Print and Sign)

Date: 8/7/2019



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ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

#41	Knives being stored on a rusted surface.	8/17/19
	All equipment/utensils shall be stored in a manner that will prevent any cross contamination.	
#42	Personal food items and belongings stored above exposed single service articles.	8/17/19
	All single service articles shall be protected/stored properly to prevent any contamination.	
	All personal food items and belongings shall be stored in a manner that will not contaminate single service articles/ food and equipment.	
#44	Card board used as shelf liner in the butcher room and chiller units.	8/17/19
	All shelving shall be smooth, easily cleanable, and non-absorbent to allow thorough cleaning.	
#52	Floors in butcher room are in disrepair. Dark stains throughout walls in butcher room.	8/17/19
	All floors shall be in good repair and all walls/ceilings and attached equipment shall be cleaned as often as needed.	
#36	Splash guard not placed in between hand sink and three compartment sink in the butcher room.	8/17/19
	A splash guard shall be placed in between the three compartment sink and hand sink to prevent contamination of food/equipment.	
	Photos were taken	
	Discussed inspection report with PIC	
	Removed "A" placard	
	Issued "C" placard No. 01320	
	Issued Letter of Warning	
	Issued Re-Inspection request form	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person In Charge (Print and Sign) <i>Joe Lo</i>	Date: 8/7/2019
DEH Inspector (Print and Sign) <i>Darien A. Lopez</i>	Date: 8/7/2019